

It is described a method for accelerating the preparation of pickled white cheese from bovine milk. With this method, before adding the rennet, the milk acidity is brought at 1-3° Th above its starting value, while, by adding a culture leavening to the milk, a biological maturation is obtained. After such biological maturation the rennet is added, with which the milk curdles and the coagulated matter is minced into small cubes. Then, it is slowly warmed up at 36 - 38°C with a temperature rise of 1°C every 3-4 minutes. The cheese small cubes, or granules, are then salted until a salt concentration from 1,8 to 2,2% is reached, and subsequently subjected to pressing in order to obtain the desired end product. With the new method it is possible to obtain the pickled white cheese in a faster and more rational way than the prior methods.